

Solitary Gourmet (New Edition)

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Fusosha Publishing

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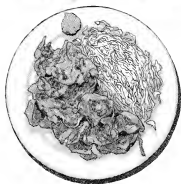
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Chapter 1: *Stir-Fried Pork and Rice*
in Sanya, Taito-ku, Tokyo





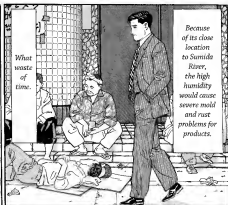
I'd come to Minamisenju to check out an inexpensive warehouse for potentially storing imported goods, but it was far worse than expected.

So now I'm starving.



Now, to make matters worse, it's starting to rain.

On top of that, I think I'm lost again.



What waste of time.

Because of its close location to Sumida River, the high humidity would cause severe mold and rust problems for products.



But I am
starving.

No
need
to
panic.



Oh, man.
Where
on earth
am I?



DON'T COME
BACK!

DUMB-
ASS!



I'm
starving
to
death.

The shop curtain reads, "restaurant."



The shop curtain reads, "eatery."

入	450
大	600
中	450
小	170
最	100

Dinner	
Stir-Fried Pork	480
Omelet	480
Fried Egg	70
Egg Soup	70
Vegetable Soup	60

油
揚げ
大
中

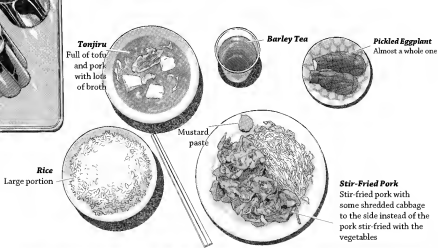


I always try to place my order clearly, without hesitation, because it's a pain to repeat it.



Tonjiru is miso soup with pork and vegetables.







But most of their eat-in customers are here to drink.



This is a nice, warm restaurant.



It's like having lunch at home after grade school on a Saturday

OKAY.

OBA-SAN, I WANT STIR-FRIED WENGER AND RICE.

Oba-san refers to a middle-aged woman.



THANK YOU.

I have to walk out slowly. My stomach is ready to explode. I ate too much.



THAT'LL BE 800 YEN.

THAT WAS DELICIOUS.



PHIEW!

THAT WAS AWESOME...



CHECK, PLEASE.

OKAY, UM...

800 yen is about \$10.40.



In hindsight... I was probably an unsuitable customer for that place...



After I've walked a few meters, I look back at the restaurant.



Would
you look
at that...
It's take-
out from
the shop.



ARE
YOU
THERE,
YASU-
SAN?

HEY!



The rain
has stop-
ped



LET'S
HAVE
THIS TO-
GETHER!

HEY,
YASU-
SAN.



I'm
in no
rush as I
enjoy this
impen-
etrable,
bizarre
sense of
satis-
faction.

Now that I've
finally reached
Meiji-Dori, I've
decided to catch
a taxi when one
comes by. If none
do, I can walk
to Minowa
Station on the
Tokyo Metro
Hibiya line.

Chapter 2 *Kaiten-zushi*
in Kichijoji, Musashino, Tokyo



Just like marriage, having my own shop would add more responsibility and become a burden. A man wants to stay free.

I run an import business by myself, but I don't have my own store.



The overhead sign reads, "Park Exit."



I've missed lunch because I was being indecisive, and now it's 4:30 PM...

Recently, property values have gone down so unexpectedly that it has fascinated me.



But I've been thinking it wouldn't be a bad idea to have a little showroom type shop in the suburbs. So I've decided to check out a realtor in Kichijoji, where I randomly got off the train.





Why do burger shops in Japan always have to be so family oriented?

Comfortably Seats Up To 360



Then again, it's silly to have a beef bowl at this hour.



While I'm up for anything, I'm getting irritated at the lack of restaurants and my growing hunger.

I'm really starving... Now what?



I GUESS I'LL GO IN HERE.



HEY!

KAITEN-ZUSHI, HUH...?

130 yen is about \$1.70.



But since I don't drink, I feel comfortable here.

It's very different from my usual sushi restaurant...



I'll eat and go fast. It's less troublesome.

WELCOME!



Nigitoro is minced fatty tuna with green onions.



Hey, they're all ordering something not on the conveyor belt.

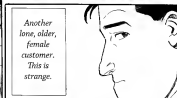
Otoro ...



Otoro is super rare tuna k-belly that is very fatty.



Engawa is the muscle of flounder or fluke fish.











How cheap ...

THANK YOU!

11 PLATES... THAT'LL BE 1,472 YEN.



BILL, PLEASE.



PHEW!



1,472 yen is about \$19.20.

The man reads, "Tengokuzushi."



I ate too much

NO, I DON'T EAT IT AT ALL.

OCTO-PUS?



I'M OKAY WITH IT ONCE IN A WHILE.

YES.

CAN YOU EAT RAW FISH?

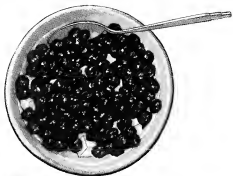
HOW ABOUT OCTO-PUS?

The man with the mustache is a foreigner, and such questions are not unusual for foreigners.

I wonder... After eating at this hour, are those women going to go home to cook dinner for their families and tell them they're not hungry? I bet their families don't know about this place at all.



The last pieces - They got me.



Chapter 3: ***Mamekan***
in Asakusa, Taito-ku, Tokyo



IF I
REMEMBER
CORRECTLY,
YOU DON'T
DRINK,
RIGHT?

YES.

IT SEEMS
SOMEONE IN
ONE OF MY
PREVIOUS
LIVES HAD A
BAD EXPERI-
ENCE WITH
ALCOHOL...

BUT
YOU SELL
BEAUTIFUL
VENETIAN
GLASSES.

REALLY
...?

THEY'RE
FRIENDLY
AND HAVE
A LOT OF
MALE CUS-
TOMERS.

WELL...

UM.

I
GUESS.

THEN, DO
YOU LIKE
SWEETS?

OH
MY...

I
DON'T
KNOW.

AS A
GUY, I'M
RELUCTANT
TO GO IN
PLACES LIKE
THAT BY
MYSELF.

YOU DO?
THERE'S AN
EXCELLENT
KANMIYA IN
THIS AREA.

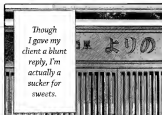
A kanmiya is a traditional Japanese sweet shop.



So
once
again,
I'm
walk-
ing
with
an
empty
stom-
ach.



As a private
importer, I
value private
clients because
of my familiarity
with their tastes
and their willing-
ness to pay for
imports at higher
prices. However,
I honestly can't
stand when they
drag the conver-
sation on for
a few hours.



Though
I gave my
client a blunt
reply, I'm
actually a
sucker for
sweets.

But...
I'm be-
ginning to get
curious.



I'll have one
of those first
and then ask
for mamekan,
the dessert
my client
suggested.

A
sweet
shop
should
have
zoni,
udon
stew, or
kama-
meshi.

(Zoni is
soup with
mochi. Udon
stew is stew
with udon
noodles.
Kamameshi
is rice cooked
in an iron
pot.)



I find
myself
walking
briskly
down
the way
I've just
come.

Especially
for Japan, so
sweets such
as azuki
beans, sugar
syrup, agar
and mochi
desserts...

Mochi is a rounded sticky rice.



And as I
walk, I can't
help thinking
about what
I might
order.





Zosui is savory rice porridge, and nikomi means "to stew."



Isobeyaki is toasted mechi wrapped in nori. Abekawamachi is a toasted mechi coated with soy bean flour and sugar.



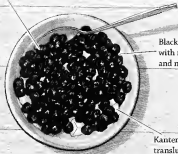
Mamekan is a very simple dessert.



Brownish red beans that are large with a sheen and a soft texture

The owner measured from a colander with his eye.

The portion is just right, and it seems cheap at 400 yen. (400 yen is about \$5.20.)



Black sugar syrup with no peculiar flavor and not too sweet

Kanten jelly with a translucent luster (Kanten is a vegetarian gelatin derived from agar)



Senbei are rice crackers.





It's
such a
shame to
walk by
myself.

The area
behind
Asakusa
Shrine is
different
from rest
of Asakusa.
There's a
tranquil
atmosphere
here.

The sign reads, "Zashiki, Yoshoku, Sakana."



YEAH.

THIS
SOUNDS
GOOD.

Hayashi
rice...
beef
stew...

What
a nice
yoshoku
restau-
rant.

(Yoshoku
is Western
cuisine.)

OH...

Hayashi rice is a dish with beef, onions, and mushrooms in a thick, demi-glace sauce.

Zashiki are rooms with tatami mats.



WE'RE
NOT OPEN
YET.

ARE
YOU
OPEN?

EX-
CUSE
ME.

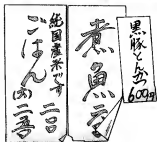
BUT
PLEASE
COME
IN.

JUST A
MOMENT
!

AREN'T
THEY
OPEN
YET?

Chapter 4 **Unadon**

in Akabane, Kita-ku, Tokyo





Delivering goods to Akabane at eight is early for a general goods merchant. I'm not even going abroad to buy goods.

I haven't gotten up at six in the morning in a while.

Half past nine, huh ...?

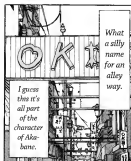
My stomach is completely empty.

And the shop is on the third floor without an elevator or a part time worker to help carry the delivery.

Okay, I'll leave my car here and grab something quick in front of the station.

Ah...

It's killing my stomach more than my back.



Sukiyaki is thin-sliced beef along with other ingredients simmered in a sweetened, soy sauce-based sauce in an iron pot.



What is with these people ...? Drinking at this hour...



YEAH.

AND... CARP SOUP, TOO.

DID YOU WANT THE GREEN APPLE SOUR?

WELCOME!

I can't drink, but I love all kinds of appetizers.



What is with this atmosphere?

Is it really just half past nine in the morning?

Green apple sour? Carp soup? Are they regular customers...?



I feel as if... I'm having a dream...



YES... AND SALMON ROE DOBUSHI, FRESH TOFU SKIN...

YOU WANT UNADON, TOO?

I'LL ALSO HAVE UNADON.

AH...

GOT IT.

I'LL HAVE UNADON.

...AND IWANORI AS WELL.

Unadon is like unagi, but it's served in a bowl.

I wonder
what that
man does
for a living?
I can't even
imagine.



Maybe
they're taxi
drivers or
security
guards...
In any case,
they must
have just
ended their
night
shifts.



What
kind of
work do
these
people
do?

Their
livelihoods
influenced
me to order
unadon.



A bar
open in the
morning.
I didn't
realize
this other
world
existed...



THE
USUAL
CHUHAI.

Wait...
They don't
look like
taxi drivers
or night-
shift
security
guards.

TODAY'S
SPECIAL
IS GRATED
DAIKON WITH
TUNA.

Chuhai is an alcoholic drink made of shochu, lemon juice and soda water.



I'm
a little
woozy...
I feel off
track.

Oops...
There isn't
enough room
on the counter,
but... What
a random
combination
to have—
fresh tofu and
iwanori.



AND HERE
ARE YOUR
UNADON
AND IWA-
NORI.



AH.

OKAY, FRESH
TOFU AND
SALMON ROE
DOBZUKE.

THAT'S
ME.

Salmon roe dobuzuke at 600 yen, large roe marinated in soy sauce in a heaping portion (600 yen is about \$7.80)

Kyoto-style chilled fresh tofu skin at 400 yen, rolled with chives and served with ponzu (400 yen is about \$5.20.)

Dense rice

Unadon with eel liver soup and pickles at 750 yen, small but plump, with a glossy sheen (750 yen is about \$9.75)

Red pickled ginger

Pickles at 300 yen, a side order with different ingredients—the eggplant, cucumber, and daikon nukazuke look tasty (300 yen is about \$3.90. Nukazuke are pickles made from rice bran.)

Turnip

Eel liver soup at 250 yen, a side order (250 yen is about \$3.25.)

Iwanori at 250 yen, nori simmered in soy sauce and mirin, large portion (250 yen is about \$3.25. *Nori is the roasted seaweed.*)



There's a lot of iwanori! How should I eat this without its own rice?



AWESOME.

MCH



IT REMINDS ME OF KYOTO.

YUM.

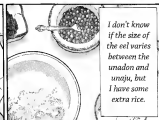
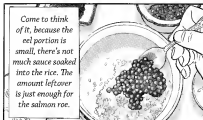
BARK



Now... what should I eat the salmon roe dobuzuke with?



AND THIS... THE EEL, TOO...





This bizarre atmosphere produces a sense of surrealism.

A world unrelated to my life is unfolding here.



OH.

THAT WAS DELICIOUS.

THANK YOU.

HOW MUCH?



I didn't need the humor... I'll have to leave it on the plate.



I CAN'T EAT ANYMORE.

UGH.



When I wake up, I might think that restaurant scene was just a dream.



I'll take a shower and a nap when I get home.

PHEW!



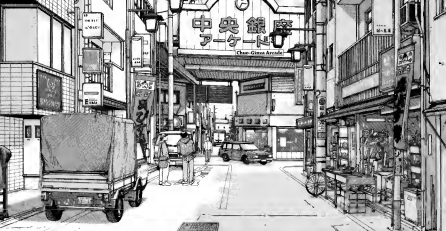
Uh... I'm stuffed. I hope I won't get tired while I'm driving.



FSSH

Chapter 5. *Yaki Manju*
in Takasaki, Gunma





The shop is called, "Mard."





YOU
MUST BE
COLD.

WEAR
THIS.



...
DON'T WORRY
ABOUT THAT
WHEN WE NEED
TO TALK ABOUT
STAYING HERE
FOR ANOTHER
YEAR OR TWO.

I SAID
I'M
GOOD.



COME
ON.

I'M
FINE.
HERE.

I'M GOOD.
BESIDES,
YOU'RE THE
ONE WHO'S
SENSITIVE TO
COLD WEATHER.



YOU'RE
SUCH A
WIMP!



HERE,
WEAR
THIS.

YOU'LL
CATCH A
COLD.

OKAY?

WE CAN
GO TO SPAIN,
SOMEWHERE
ALONG THE
SHORE IF WE
FEEL LIKE
IT.



LET'S GO
SOMEWHERE
WARMER...
AND RENT
A SMALL
APARTMENT.



STOP
IT.

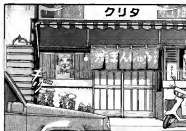
DON'T TALK
ABOUT HOME.
MY LIFE THERE
IS SO FULL OF
CONSTRAINTS.

IT'S NOT
JUST DIRECTORS
OR YOUR STAFF...
YOUR FANS AND
EVEN YOUR FAMILY
NEED YOU...

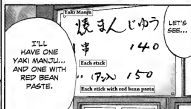
SO YOU
SAY, BUT
PEOPLE IN
JAPAN ARE
WAITING FOR
YOU TO
RETURN,
TOO.







Yakisoba is grilled noodles. Yakimanju is grilled manju.



100 yen is about \$1.40. 150 yen is about \$1.95.



Manju are sweet dumplings of many varieties that have fillings such as red bean paste.

Op-san refers to a middle-aged man.



Miso usually refers to fermented bean paste.

Yakitori is grilled, skewered chicken.





It has an old-fashioned taste... much like this restaurant.



290 yen is about \$3.80.





This is what they call the strong, dry winds of Joohu.



Fortunes can be bought at many temples.



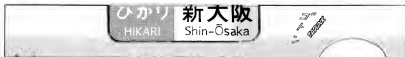
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Chapter 5. *Shumai*

on Hikari Shinkansen No.55 from Tokyo









PICK YOURSELF UP A RYUYOKEN SHU MAI BENTO FOR 700 YEN THERE!! THAT'S THE ONE TO GET!

A PLACE CALLED BENTO PARK IS THERE.

THERE'S "HOPPE TOWN" IN THE BASEMENT OF THIS STATION BUILDING.

Shumai (xin mai) is a Chinese dumpling. 700 yen is about \$9.10.



They all look good.

Takiyama really knows his stuff.



Wow, they have a lot of shops down here.



YES, HOW MANY?

DO YOU HAVE ANY JET BOXES TODAY?

I'LL TAKE TWO.



IT'S COMPACT AND LOOKS DELICIOUS.



FOUND IT.

THIS IS THE PLACE.

A jet box is a self-heating box.



YOU'RE USED TO TRAVELING, SEN-CHAN.

OH?

WE'LL BE ALL SET WHEN WE GET WHISKEY AND WATER OVER THERE.

THESE ARE SO WARM AND GOOD.



WELL...

I'M SO LUCKY, YOU'RE ALWAYS OUT OF IT.

WE GET THEM IN AT THREE O'CLOCK HERE.

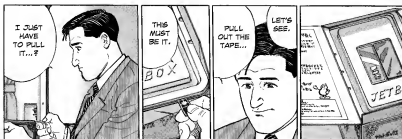


1,000 yen is about \$13.

230 yen is about \$2.95.



The can reads, "sencha," which is green tea.









Chapter 7: Takoyaki
in Nakatsu, Kita-ku, Osaka





WHAT
GREAT
WEATHER.



I'LL
JUST
HANG
AROUND
HERE...

...AND
HAVE SOME-
THING LOCAL
BEFORE
GOING BACK
TO THE
HOTEL.



I DIDN'T
EXPECT TO
EASILY GET
SUCH A BIG
ORDER.

OSAKA
IS A
GREAT
PLACE,
TOO.



Is it a
hobby?
It can't
be for
money,
can it?



Uh, who
are these
people?
What are
they dancing
for?



I don't
get it...



This
is like
watch-
ing a
Fellini
movie.



...What
am I
doing?



But
every-
one
seems
to be
having
a good
time.



This is
too much.
Everything
in this city
is redun-
dant.

Has
Osaka
always
been
like
this?





Everything is written in Osaka dialect ...



Takoyaki is eaten in a grilled ball made of wheat flour batter.





10,800 yen is about \$260. 1,200 yen is about \$15.40.





5 million yen is about \$65,000.





Chapter 4 ***Yakiniku***

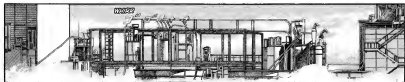
***on Kawasaki Cement Street After
Keihin Industrial Region***







IF
A PLANE
LIKE THAT
FAILS TO LAND
AND CRASHES
INTO ALL
THIS...



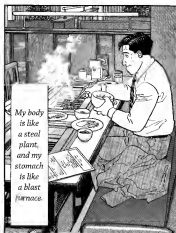


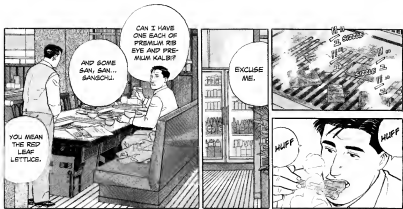
Yakiniku means grilled meat, though yakiniku meals usually include other items.



Kalbi is beef short ribs.







Sanchu is a Korean lettuce similar to a red leaf lettuce.



Japchae is a Korean dish. Kawasaki is known as the Korea Town of the Tokyo area.



Japchae

The main ingredient, bean vermicelli, is thick. Although it resembles shirataki in sukiyaki, it has a resilient texture and is translucent.

Sangchu (Wrapping the meat with it should taste good.)

Its smell resembles sukiyaki, not Korean food.

Larger portion than expected. It's filling and goes well with plain rice.

It has soy sauce flavor, but it's salty-sweet. The heat of the chili comes later. It's heavily seasoned.

Stir-fried, sliced flank steak with bean vermicelli, Chinese chives, shitake mushrooms, and bean sprouts.

Shirataki are translucent, gelatinous Japanese noodles made from soy or yam.



THE PORTION IS BIGGER THAN I EXPECTED.

SO THIS IS JAPCHAE?



HMM.

IT'S KIND OF OVER-SEASONED ...

MCH

MCH

WHAT SHOULD I DO WITH MY RICE? IT'S ALMOST GONE.



IT'S LIKE RE-HEATED SUKIYAKI LEFT-OVERS.



CHOMP



HUFF

HUFF

MUNCH

MUNCH

MCH

I'm like a human thermal power plant, huh?

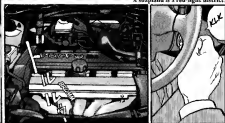


WELL.



EXCUSE ME, CAN I HAVE ANOTHER ORDER OF RICE?

AND COLONG TEA, TOO.

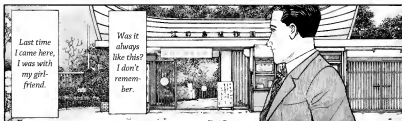


Chapter 9 *Enoshima-don*
in Enoshima, Fujisawa, Kanagawa





I've come out this way for a delivery. This is my second trip to Enoshima since I was in college. I wonder how long it's been.



Last time I came here, I was with my girlfriend.

Was it always like this? I don't remember.



Where was that spot ...?

SHE HAD HER COAT ON, SO I THINK IT WAS OFF-SEASON.

THAT TAKES ME BACK.

I was interested in photography at the time. I think I took a black and white picture of her by a cliff.



Now,
where
should
I eat?



It's less
crowded
since
it's a
weekday
before
the busy
season.



The
way
twisty,
steep
streets
are
packed
with
small,
old
shops.

Even
with
such a
mem-
ory, I
don't
mind
the
feel of
this
place.



AH.

HERE
IT IS.



THERE
SHOULD BE A
MANJU SHOP
DOWN THE
ROAD.



AH...



I was so
absorbed
in my pic-
tures at
the time...
Maybe
my girl-
friend was
already
drifting
away from
me but I
didn't
notice.



The signs read, "Shinobu Kimura's Meoto Manju." Shinobu means "historic establishment."





850 yen is about \$11.05. 1,300 yen is about \$16.90.



In tebuoyaki, a turban shell is broiled in its own shell.





Is it
abalone?
It's hard
to tell be-
cause of
the heavy
seasoning
of the
eggs.

What's
in
this?



Hey
...

Hmm...
the egg
is quite
sweet.



Uh-oh...
I ended
up with an
extra turban
shell dish
because of
the turban
shell tsabo-
yaki.



IT'S
TURBAN
SHELL?



It's a
bit too
salty
but...
it's
pretty
good.

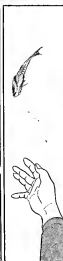
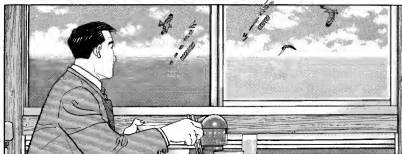


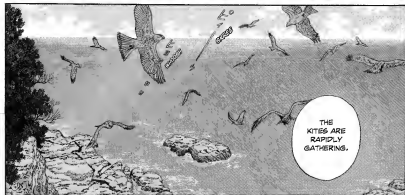
But
three
clams
for 850
yen?



Oh...I
should
have
ordered
grilled
clams.

850 yen is about \$11.05.





Chapter 10: Omakase Special
in Nishiogikubo, Suginami-ku, Tokyo





The sign reads, "organic and natural foods."



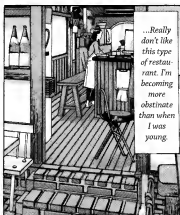


The poster reads, "My Heart Belongs to You."

The sign reads, "Restaurant Garando."



Hojicha is tea from roasted leaves.

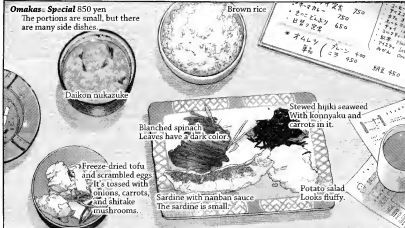






Omakas: Special 850 yen

The portions are small, but there are many side dishes.




Daikon nukazuke

Blanched spinach
Leaves have a dark color.

Stewed hijiki seaweed
With konnyaku and
carrots in it.

Freeze-dried tofu
and scrambled eggs.
It's tossed with
onions, carrots,
and shiitake
mushrooms.

Sardine with nanban sauce
The sardine is small. 

Potato salad
Looks fluffy.

Konnyaku (konjac) is a vegetarian gelatin substitute. Namban is a vinegar-based sauce. (Nakazuko, see page 42.)







Yes,
this
was the
taste I
hated
as a
kid.



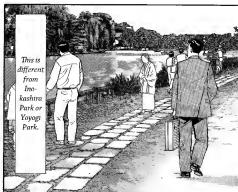
Hmm...
I hate
to say
this,
but
they all
taste
good.
And it
doesn't
fill me
up



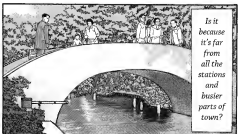
Chapter 11. Curry-don and Oden
at Shakujii Park, Nerima-ku, Tokyo







*This is
different
from
Ino-
kashira
Park or
Yoyogi
Park.*



*Is it
because
it's far
from
all the
stations
and
busier
parts of
town?*



**THERE
SHOULD BE A
PLACE THAT'S
LIKE A REST
HOUSE IN THIS
AREA.**



*The
age and
fashion
of the
people
in this
park are
different.*



A sento is a Japanese public bath house.





I often tasted it at the movies when I was a grade school kid.



This artificial melon flavor!



OKAY.

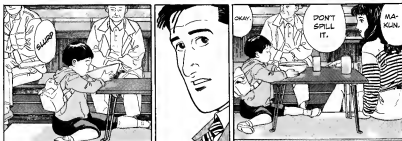


...ALL OF THIS GREENERY.

Oden is a wide variety of ingredients slowly simmered in soy sauce-based soup.



Don, short for "denburi," refers to a prepared topping served over rice, so the difference between curry-don and curry rice is slight.





650 yen is about \$8.45.



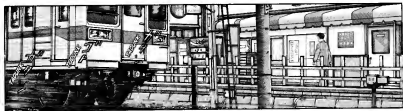
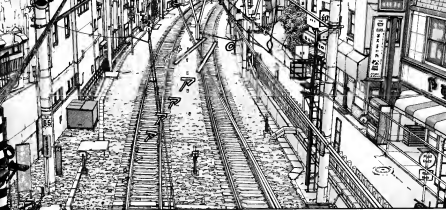


The sign reads: "Please don't nap here."



Chapter 12 *Hamburger Steak Lunch*
in Oyama-cho, Itabashi-ku, Tokyo







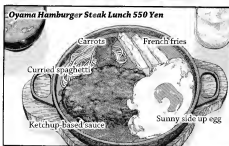
The server with the glasses is a foreigner.





Jumbo-yaki is tofu and pork with Sichuan-style sauce.





550 yen is about \$7.15.





I'M SO SORRY!



I CAN'T TAKE ANY ORDERS!

THEN, I CAN'T MAKE ANY JUMBO-YAKI. WHY DIDN'T YOU TELL ME SO?!



I'M SORRY.



YOU DO IT!



NOW WE HAVE TO GIVE BAMB-SAN A CALL AND TELL HER WE CAN'T MAKE HER ORDER.



BUT...



IT MAY BE TOUGH WORKING AND GOING TO SCHOOL...



BUT YOU HAVE TO WORK FASTER TO SURVIVE IN JAPAN.

KURS-SAN, I DON'T KNOW HOW YOU GOT BY IN YOUR HOMETLAND.

OKAY, I'M SORRY.



LISTEN UP!



YES... THANK YOU VERY MUCH.

UM... 650 AND 650... THAT'LL BE 1,300 YEN.



THANKS FOR THE MEAL.

CHECK, PLEASE.



AH!

1,300 yen is about \$16.30.



THANK YOU VERY MUCH.



YOU SHOULDN'T YELL IN FRONT OF PEOPLE WHO ARE HAVING A MEAL...

YOU KNOW ...





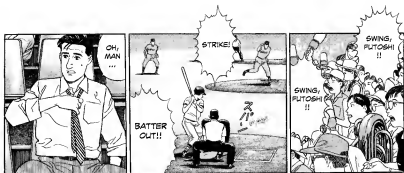


Chapter 13 Wiener Curry

at Jingu Baseball Stadium in Shinjuku-ku, Tokyo







By chance I learned from a newspaper that my nephew, Futoshi, will play as an ace in the semi-final qualifying round for the Koshien tournament.

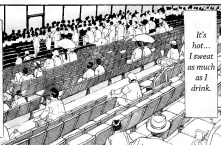


Koshien is Japan's annual national high school baseball tournament.





But... this heat, I'll pass out if I don't get something other than liquid in my stomach.

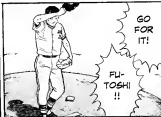


Kale Udon or Soba	\$4.50	Tanuki Udon or Soba	\$5.50
Tanuki Udon or Soba	\$5.50	Temp Udon or Soba	\$5.50
Hotpot: Tanuki Udon	\$6.00	Hotpot: Chiku	\$6.00
Hotpot: Chiku	\$6.00	Hotpot: Soba	\$6.00
Temp. Soba	\$5.50	Whisker Curry	\$1.50
Chiku Soba	\$4.50	Chiku	\$4.50
Hot Chicken	\$5.50	Hot Chicken	\$5.50
Coffee	\$2.00		

We don't accept \$10.00 or \$15.00 bills.
Bills can be exchanged at the nearby exchange.









**Chapter 14: Beef Steak and the Disappearance of Hayashi Rice
in Ginza, Chuo-ku, Tokyo**





Hayashi rice is a dish with beef, onions and mushrooms in a thick demi-glace sauce.



I went there often when I had no money. Okay! It's decided.





Tempura serves tempura.





WINS is a nickname for the Japan Racing Association's off-track betting outlets.



The sign reads, "Sushi Mikochi."





Shotaro Ikenami, a famous historical novelist, was a regular customer at Chikayatel.

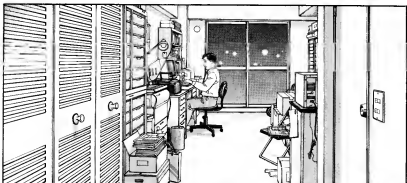




Chapter 15. **Food**

at a Late-Night Convenience Store in Tokyo







An onigiri is a rice ball wrapped in nori, which is roasted seaweed.



Kinpira gobo is braised carrot and burdock root in sesame sauce.



Hiyoyakko is a chilled tofu with toppings.

Tamago yaki is made with layers of cooked, beaten egg.

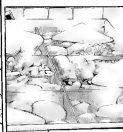




The sign reads, "Real Desserts."



1,892 yen is about \$26.60.



(Shirataki, see page R3.)



Yuko Nagisa is a famous Japanese pop singer from the 1970's.



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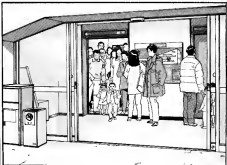
Chapter 16: Sanuki Udon

*on a Department Store's Top Floor in
Ikebukuro, Toyoshima-ku, Tokyo*





(Yakisoba, see page 50.)





The curtain reads, "Handmade Udon Nouryo, Sanuki Specialty."



Udon noodles are one of the specialties in Sanuki, Kagawa, far from Tokyo.



Tsukimi means "watching the moon," and an egg represents the moon.

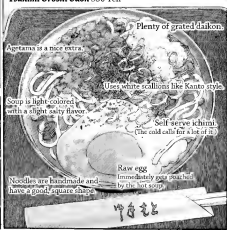


Ichimi is red soup, or Baken.

Oroshi is grated daikon radish.



Tsukimi Oroshi Udon 350 Yen

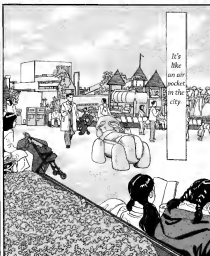


Agetama is a deep-fried tempura batter.

350 yen is about \$4.55.

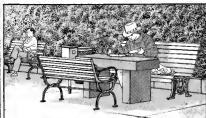








Yes... I should come to escape from the madness of the city.



A popular writer once told me when I went to make a delivery to him ...





500 yen is about \$6.50.

Chapter 17: Katsu Sandwich
in Akihabara, Chiyoda-ku, Tokyo







While I'm at it, I'll browse around this area.



I'm getting a headache.



Wow, what's this store? These are all testers?



They look like things that can be found elsewhere.



I wonder what these people do with the components they buy. What do they make?

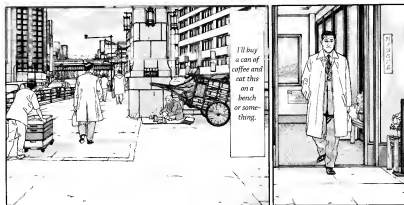




Niku means "meat."



Katsu or tonkatsu is a deep-fried pork cutlet with panko breading.





Tokyo
is a
strange
place.



WOW,
IT'S
WARM.



TNK



THANKS.



The two in the photo are foreigners.



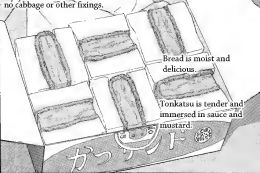
That's a wet nap on top.

Manseibashi Katsu Sandwich 480 Yen

Thick katsu,
thin slices of bread,
no cabbage or other fixings.



480 yen is about \$4.25.

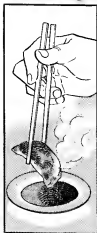


Bread is moist and
delicious.

Tonkatsu is tender and
immersed in sauce and
mustard.



Chapter 18: *Yakisoba Large and Pot Stickers*
in the Hyakkendana area of Shibuya, Tokyo





This isn't a
place
for
me to
come
any
more ...



PHEW ...









(Yakisoba, see page 56.)





Shaoxing wine is a traditional Chinese wine.

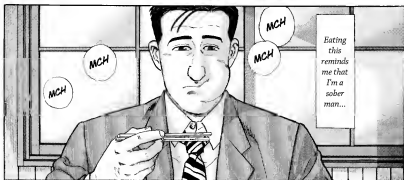




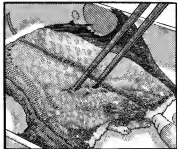


A yatai stand is an outdoor food stall with a few seats.



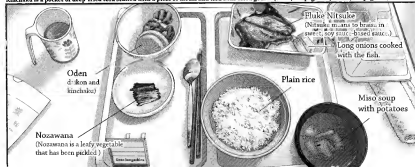


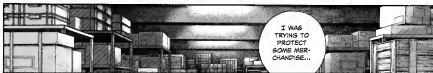
Special: *Fluke Nitsuke*
at a Hospital in Tokyo



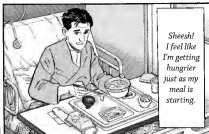


Kinchaka is a pocket of deep-fried tofu stuffed with a piece of mochi and tied with dried gourd. (Oden, see page 130; mochi, see page 28.)













But he eats on his own.



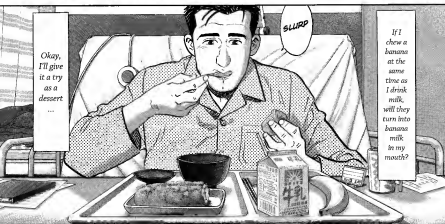
He sounds weak.



I'M SERIOUS...







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